

2010 4-H Food Stand

The money raised at this food stand (and any 4-H fundraisers we may have) is the money our county program runs on. This money pays for part of your enrollment fee, the 4-H Scholarship, Clover Kids, Youth Council, publications, newsletters, meeting notices, etc.

*Adults are to make change – or supervise older members closely

*4-H Members – cell phones are to stay in pockets and off. We are providing a service and we need to be courteous to our customers. Your parents know where you are if they need you.

*Please be ready to work at your assigned time. Be there 5 minutes before you shift starts for instructions and questions.

*They want kitchen help to be 15 yrs old or older. ALL kitchen help will wear a cap or hairnet.

* Please do not serve any burnt or dried out meat to ANY customers – watch closely.

There will be help on cash registers 5-11pm on Thursday thru Sunday

July 27th, Tuesday

PLEASE be on time – food can't be served until you get there and people want their breakfast!

This will be a limited menu and should be a light day

7-11 am

2 adults in the kitchen

2 members and 1 adult out front

Duties:

7:00 am:

Open up the windows

Wipe down tables and window ledges

Put napkins and silverware out

Bring out lemonade and tea containers

Make sure garbage is picked in and around the food stand

Make sure there are garbage bags in trash cans

Put out syrup, butter pats, and jelly pats

Make sure pop cooler are stocked

Make up ice cups for drinks (put in freezer)

10:00 am:

Start grill (outside and must be an adult)

10:30 am:

Pull out condiment bar: fill with ice, put out: ketchup, mustard, relish, onions, mayo, BBQ sauce, pickles, etc

11 am – 3:00 pm (no more breakfast)

One adult in the kitchen

2 members and 1 adult out front

Duties:

Wipe down tables after breakfast rush
Pull off jelly, butter, and syrup and put away
Check for any garbage that needs picked up – check during any down time
Stock cups, drinks, silverware, napkins, ice, sugar, salt, etc
Keep floor under tea and lemonade jugs clean (watch lemonade & tea levels)
Make up ice cups for drinks (put in freezer)
Monitor ice levels – restock as needed
Keep countertops and tables clean

2:30pm

Sweep floor
Empty garbage as needed
Restock drinks, cups, silverware, napkins, ice, sugar, salt, condiments as needed
Pass along any pertinent info to the next group

3:00 – 7:00 pm

2 adult in the kitchen
2 members and 1 adult out front

Duties:

Check for any garbage that needs picked up – check during any down time
Stock cups, drinks, silverware, napkins, ice, sugar, salt, etc
Keep floor under tea and lemonade jugs clean (watch lemonade & tea levels)
Make up ice cups for drinks (put in freezer)
Monitor ice levels – restock as needed
Keep countertops and tables clean

7:00 – 9:00 pm

2 adult in the kitchen
2 members and 1 adult out front

Duties:

Check for any garbage that needs picked up – check during any down time
Stock cups, drinks, silverware, napkins, ice, sugar, salt, etc
Keep floor under tea and lemonade jugs clean (watch lemonade & tea levels)
Make up ice cups for drinks (put in freezer)
Monitor ice levels – restock as needed
Keep countertops and tables clean
At end of shift – be sure EVERYTHING is clean (inside and out) stocked for next day
Coffee pot cleaned and ready for next day
Wipe out pie cupboard for food and flies

7-11 am

2 adults in the kitchen
4 members and 1 adult out front
One adult to grill

Duties:

7:00 am:

Open up the windows
Wipe down tables and window ledges
Put napkins and silverware out
Bring out lemonade and tea containers
Make sure garbage is picked in and around the food stand
Make sure there are garbage bags in trash cans
Put out syrup, butter pats, and jelly pats
Make sure pop cooler are stocked
Make up ice cups for drinks (put in freezer)

10:00 am:

Start grill (outside and must be an adult)

10:15 am:

Start grilling (chicken & hamburgers – 25 each, to start)

10:45 am:

Start grilling ribeyes (20 to start)

10:30 am:

Pull out condiment bar: fill with ice, put out: ketchup, mustard, relish, onions, mayo, BBQ sauce, pickles, etc

11 am – 3:00 pm (no more breakfast)

2 adult in the kitchen
5 members and 2 adult out front
1 adult to grill

Duties:

Grill chicken, hamburgers, and ribeyes as needed
Wipe down tables after breakfast rush
Pull off jelly, butter, and syrup and put away
Check for any garbage that needs picked up – check during any down time
Stock cups, drinks, silverware, napkins, ice, sugar, salt, etc
Keep floor under tea and lemonade jugs clean (watch lemonade & tea levels)
Make up ice cups for drinks (put in freezer)
Monitor ice levels – restock as needed
Keep countertops and tables clean

2:30pm

Sweep floor

Empty garbage as needed (garbage goes in dumpsters)

Restock drinks, cups, silverware, napkins, ice, sugar, salt, condiments as needed

Be sure all counters and tables are clean

3:00 – 7:00 pm

3 adult in the kitchen

5 members and 2 adult out front

1 adult to grill

Duties:

Check for any garbage that needs picked up – check during any down time

Stock cups, drinks, silverware, napkins, ice, sugar, salt, etc

Keep floor under tea and lemonade jugs clean (watch lemonade & tea levels)

Make up ice cups for drinks (put in freezer)

Monitor ice levels – restock as needed

Keep countertops and tables clean

4:45 pm

Start the grill

Grill chicken and hamburgers (35 each to start)

Then as needed

5:15 pm

Grill ribeyes (35 to start)

Then as needed

7:00 – 11:00 pm

2adult in the kitchen

5 members and 2 adult out front

1 adult to grill

Duties:

Continue grilling chicken, hamburgers, ribeys until 8pm (20 each)

Check for any garbage that needs picked up – check during any down time

Stock cups, drinks, silverware, napkins, ice, sugar, salt, etc

Keep floor under tea and lemonade jugs clean (watch lemonade & tea levels)

Make up ice cups for drinks (put in freezer)

Monitor ice levels – restock as needed

Keep countertops and tables clean

At end of shift – be sure EVERYTHING is clean (inside and out) stocked for next day

Coffee pot cleaned and ready for next day

Wipe out pie cupboard for food and flies

7-11 am

3 adult in the kitchen
5 members and 1 adult out front

Duties:

7:00 am:

Open up the windows
Wipe down tables and window ledges
Put napkins and silverware out
Bring out lemonade and tea containers
Make sure garbage is picked in and around the food stand
Make sure there are garbage bags in trash cans
Put out syrup, butter pats, and jelly pats
Make sure pop cooler are stocked
Make up ice cups for drinks (put in freezer)

10:00 am:

Start grill (outside and must be an adult)

10:15 am:

Start grilling (chicken & hamburgers – 25 each, to start)

10:45 am:

Start grilling ribeyes (20 to start)

11 am – 3:00 pm (no more breakfast)

2 adults in the kitchen
2 members and 1 adult out front
1 adult to grill

Duties:

Wipe down tables after breakfast rush
Pull off jelly, butter, and syrup and put away
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2:30pm

Sweep floor
Empty garbage as needed
Restock drinks, cups, silverware, napkins, ice, sugar, salt, condiments as needed
Pass along any pertinent info to the next group

4:45 pm

Start the grill

Grill chicken and hamburgers (35 each to start) –then as needed

5:15 pm

Grill ribeyes (35 to start) – then as needed

3:00 – 7:00 pm

2 adults in the kitchen

2 members and 1 adult out front

1 adult to grill

(5-7pm two cashiers will be provided)

Duties:

Check for any garbage that needs picked up – check during any down time

Stock cups, drinks, silverware, napkins, ice, sugar, salt, etc

Keep floor under tea and lemonade jugs clean (watch lemonade & tea levels)

Make up ice cups for drinks (put in freezer)

Monitor ice levels – restock as needed

Keep countertops and tables clean

7:00 – 11:00 pm

One adult in the kitchen

2 members and 1 adult out front

1 adult to grill

(7-9 pm two cashiers will be provided)

(9-11 pm two cashiers will be provided)

Duties:

Check for any garbage that needs picked up – check during any down time

Stock cups, drinks, silverware, napkins, ice, sugar, salt, etc

Keep floor under tea and lemonade jugs clean (watch lemonade & tea levels)

Make up ice cups for drinks (put in freezer)

Monitor ice levels – restock as needed

Keep countertops and tables clean

At end of shift – be sure EVERYTHING is clean (inside and out) stocked for next day

Coffee pot cleaned and ready for next day

Wipe out pie cupboard for food and flies

7-11 am

2 adults in the kitchen

2 members and 1 adult out front

(may be a limited menu and depending on activities around the grounds you may be asked to help start clean up)

Duties:

7:00 am:

Open up the windows

Wipe down tables and window ledges

Put napkins and silverware out

Bring out lemonade and tea containers

Make sure garbage is picked in and around the food stand

Make sure there are garbage bags in trash cans

Put out syrup, butter pats, and jelly pats

Make sure pop cooler are stocked

Make up ice cups for drinks (put in freezer)

10:00 am:

Start grill (outside and must be an adult)

10:30 am:

Pull out condiment bar: fill with ice, put out: ketchup, mustard, relish, onions, mayo, BBQ sauce, pickles, etc

11 am – 3:00 pm (no more breakfast)

One adult in the kitchen

2 members and 1 adult out front

3:00 – 5pm

1-2 adults and 2-3 members

May serve some but mainly cleanup – food stand manager will direct